

**CLAIMS**

1. A feed composition for feeding animals, prepared by a method comprising:
  - 5 a) hydrolysing fish meat with a neutral protease and an alkaline protease, and
  - b) inactivating the proteases by heat treatment.
2. The feed composition of claim 1 further comprising removing the main part of the oil from the hydrolysed fish meat after step b).
- 10 3. The feed composition of claim 1 wherein the animals are fish.
4. The feed composition of claim 3 wherein the fish are selected from the group consisting of salmon, trout, turbot, sea bass, cod, pollack, sea bream, catfish, halibut, eel, carp.
- 15 5. The feed composition of claim 1 wherein the animals are shrimps or sea urchins.
6. The feed composition of claim 1 wherein the animals are pigs or swine.
- 20 7. The feed composition of claim 1 wherein the neutral protease and/or the alkaline protease are derived from *Bacillus*.
8. The feed composition of claim 1 wherein the neutral protease is derived from *Bacillus amyloliquefaciens*.
- 25 9. The feed composition of claim 1 wherein the alkaline protease is derived from *Bacillus licheniformis*.
10. The feed composition of claim 1 wherein the fish meat is raw.
- 30 11. The feed composition of claim 1 wherein the fish meat has not been subjected to temperatures above 70°C before hydrolysis.
12. The feed composition of claim 1 wherein the fish meat is hydrolysed to a degree of hydrolysis of 10-30%.
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13. The feed composition of claim 1 wherein the fish meat is hydrolysed to a degree of hydrolysis of 15-20%.
14. The feed composition of claim 1 wherein the method further comprises removing solids after step b).
15. The feed composition of claim 14 wherein the solids are removed in a press and/or a separator and/or a decanter.
16. The feed composition of claim 1 wherein the method further comprises drying the hydrolysis product after step b).
17. The feed composition of claim 16 wherein the drying is conducted by drum drying.
18. A method of feeding animals with a feed composition comprising a fish protein hydrolysate prepared by a method comprising:
- a) hydrolysing fish meat with a neutral protease and an alkaline protease, and
  - b) inactivating the proteases by heat treatment.